

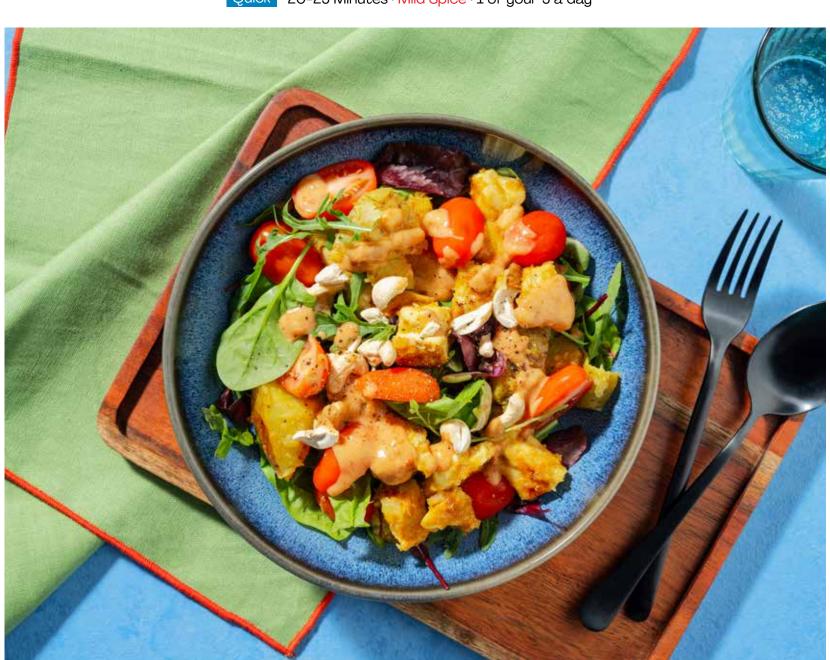
Indonesian Style Peanut Chicken Salad

with Potatoes and Cashews



Quick 20-25 Minutes • Mild Spice • 1 of your 5 a day











Salad Potatoes



Garlic Clove



Cashew Nuts



Cherry Tomatoes







Peanut Butter



Indonesian Style Spice Mix



Baby Leaf Mix

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Saucepan, frying pan, garlic press, kettle, rolling pin, bowl and colander.

Ingredients

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Ingredients	2P	3P	4P	
Salad Potatoes	350g	500g	700g	
Diced Chicken Breast**	260g	390g	520g	
Garlic Clove**	1	2	2	
Cashew Nuts 2)	40g	40g	40g	
Cherry Tomatoes	125g	190g	250g	
Lime**	1	11/2	2	
Peanut Butter 1)	30g	45g	60g	
Sweet Chilli Sauce	32g	48g	64g	
Indonesian Style Spice Mix	1 sachet	1 sachet	2 sachets	
Baby Leaf Mix**	50g	75g	100g	
D .	00	00	45	
Pantry	2P	3P	4P	
Boiled Water for the Dressing*	2 tbsp	3 tbsp	4 tbsp	
Honey*	1 tbsp	1½ tbsp	2 tbsp	
*Not Included **Ctore in the Fridge				

^{*}Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	495g	100g
Energy (kJ/kcal)	2517 /602	508/121
Fat (g)	21.3	4.3
Sat. Fat (g)	4.3	0.9
Carbohydrate (g)	61.2	12.4
Sugars (g)	18.7	3.8
Protein (g)	45.2	9.1
Salt (g)	0.54	0.11

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

1) Peanut 2) Nuts

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

Let us know what you think!

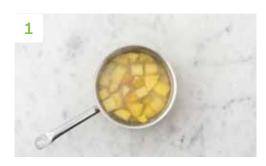
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Cook the Potatoes

- a) Bring a large saucepan of water with ½ tsp salt to the boil on high heat.
- **b)** Quarter the **salad potatoes** (no need to peel).
- c) When your pan of water is boiling, add the potatoes and simmer until you can easily slip a knife through, 15-20 mins.



Fry the Chicken

- **a)** Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.
- **b)** Once hot, add the **diced chicken** to the pan and season with **salt** and **pepper**.
- **c)** Fry until golden brown on the outside and cooked through, 8-10 mins. **IMPORTANT**: Wash your hands and equipment after handling raw chicken and its packaging. It's cooked when no longer pink in the middle.



Finish your Prep

- **a)** While everything cooks, peel and grate the **garlic** (or use a garlic press). Boil a half-full kettle for the **dressing**.
- **b)** Crush the **cashews** in the unopened sachet using a rolling pin.
- c) Halve the cherry tomatoes.
- d) Halve the lime.



Peanut Dressing Time

- a) Meanwhile, add the **peanut butter** and **boiled water for the dressing** (see pantry for amount) into a large bowl and mix until it makes a smooth **paste**.
- **b)** Stir in the **sweet chilli sauce** and squeeze all the **lime juice** into your bowl of **dressing**.
- **c)** Combine well to make a smooth **dressing**. Season with **salt** and **pepper**.



Add Flavour

- a) Once the **chicken** is cooked, add the **Indonesian style spice mix** and **garlic** to the pan, stir-fry for 1 min
- **b)** Once the **potatoes** are ready, drain in a colander, then add to the **chicken**.
- c) Next, stir in the honey (see pantry for amount). Toss the chicken and potatoes until evenly coated and remove from the heat. Season with salt and pepper.



Assemble and Serve

- a) When everything's ready, add the **baby leaf mix**, **tomatoes**, **cooked chicken** and **potatoes** to your bowl of **peanut dressing**.
- **b)** Toss together and share between your serving bowls.
- **c)** Taste and season with **salt** and **pepper** if needed. Sprinkle over the **cashews** to finish.

Enjoy!